



DINNER MENU

Japanese Mackerel Ceviche

Pickled radish, ikura, grapefruit, cilantro sauce

Uni Brioche

Scallion oil, aged cheddar cheese

Foie Gras Monaka

Shaoxing wine jelly, figs jam, caviar, chili aioli

Pigeon Yakitori

Pickled daikon, confit pigeon, fresh summer truffle

Trio Tomato

Compressed cucumber, basil, tomato water, tomato granita

Charcoal Grilled Lobster

Lobster and cheese croquettes, yuzu uni cream

Australian Wagyu Duo

Celeriac puree, pickled carrot, kale, bone marrow jus

* Upgrade to A4 Japanese Wagyu +HK\$350 per person

Soy Marinated Toro and Spicy Ikura Rice

Toro, spicy ikura, jalapeno, spring onion

* Upgrade to Japanese abalone rice with liver sauce +HK\$350 per person

Vanilla Braised Pineapple

Coconut granita, malibu cream cheese foam

Japanese Strawberry and Milk Yogurt Roll

Japanese strawberry jelly, milk yogurt mousse,

vanilla sponge cake, strawberry yogurt sauce

HK\$1580

per person

Wine Pairing \$980 per person

All prices are subject to 10% service charge